

Appetizer Selections for Dinner

RUSHES CAESAR SALAD

Chopped Romaine tossed in RUSHES own Caesar dressing, studded with whole wheat croutons and topped with shaved Asiago cheese and double smoked bacon

or

AUTUMN BISTRO GREENS

Crisp medley of baby greens, pumpkin seed crumble, local artisan cheese, brunoise roasted butternut squash, finished with an apple butter vinaigrette

or

CORN BISQUE

Topped with smoked cheddar charred corn fritters

Entree Selections for Dinner

BEEF TENDERLOIN

Grilled and glazed with a Madeira wine jus, topped with braised creamed cabbage

or

STUFFED CHICKEN BREAST

Stuffed with pumpkin and local goat cheese, finished with a Chardonnay apple cream sauce and sweet potato gaufrette chips

or

ATLANTIC SALMON

Pan seared, topped with a medley of pickled brunoise organic beets and drizzled with a lemon carrot coulis

Vegetarian option is available upon request

Dessert Selections for Dinner

PUMPKIN CHEESE CAKE

Creamy pumpkin cheesecake, chai whipped cream and molasses ginger cookie crumble

or

WHITE CHOCOLATE TART

White chocolate and vanilla bean mousse tart with orange cranberry compote

or

MOCHA ALMOND FUDGE CAKE

Layers of dark chocolate cake, mocha mousse and almond meringue with chocolate sauce and fresh berries

RUSHES PRIVATE DINING ROOM MENU

CHOOSE ONE EACH FROM THE APPETIZER, ENTREE AND DESSERT SELECTIONS

\$48 PER PERSON, PLUS TAX AND GRATUITY

MENUS ARE IN EFFECT AS OF SEPTEMBER 2015 AND ARE AVAILABLE FOR GROUPS OF 10 OR MORE PEOPLE
SOME CONDITIONS MAY APPLY. PRICES SUBJECT TO CHANGE AND REVISION